

Loghi Rosso

(IGT Toscana)

Sangiovese & Merlot

The Rosso Toscano is a delightful and clean style wine being a blend of the local Sangiovese, as well as Merlot. The hand-harvested fruit was left to naturally ferment separately in stainless steel tanks, and once complete, the Merlot was moved to first and second use French barrique for 6 months before it was combined with the resting Sangiovese to age another year together in tank. A nose of fresh cherries, dark plums, lots of flowers, and crushed rocks, leads to a palate that is distinctly Tuscany. Rich in structure that is full of acidity and only the soft kind of chewy tannins. The Merlot seems to wrap its plush arms around the tight Sangiovese, melding together as a perfect match of fruit, structure, and length.



Bon Vivant

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